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**Wheat flour — Physical  
characteristics of doughs —**

**Part 1:  
Determination of water absorption  
and rheological properties using a  
farinograph**

*Farines de blé tendre — Caractéristiques physiques des pâtes —*

*Partie 1: Détermination de l'absorption d'eau et des caractéristiques  
rhéologiques au moyen du farinographe*





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